

Food Code Critical Item Checklist

Critical Area	Code Ref	Yes	No	N/A
Management and Personnel				
Is there a designated Person In Charge (PIC) in the facility during all operating hours?	2-101.11			
Does the PIC demonstrate knowledge of safe food handling?	2-102.11			
If employees are diagnosed with, or likely exposed to, <i>Salmonella typhi</i> , <i>Shigella spp.</i> , <i>E. coli</i> 0157:H7, or Hepatitis A, are they properly excluded or restricted from food facility work?	2-201			
Is Public Health notified if an employee is diagnosed with or suspected of illness due to <i>Salmonella typhi</i> , <i>Shigella spp.</i> , <i>E. coli</i> 0157:H7, or Hepatitis A?	2-201.15			
Are ill employees (diarrhea, fever, vomiting, jaundice, sore throat with fever, draining skin lesions, or persistent cough/sneezing/runny nose) properly restricted or excluded from food facility work?	2-201 2-401.12			
Are employees properly washing hands?	2-301			
Do employees eat, drink, or use tobacco only in designated areas?	2-401.11			
If authorized animals (e.g. patrol dogs) are present, are food employees restricted from handling them?	2-403.11 6-501.115			
Food				
Are food, water and ice from approved safe sources?	3-2 5-101.11			
Is food free of unapproved food additives or chemicals?	3-101-11 3-202.12			
Are molluscan shellfish (e.g., oysters) source-identified and is this identification kept for 90 days after serving?	3-202.18 3-203.11			
Do employees comply with the <u>no</u> bare hand contact with ready-to-eat (RTE) foods provision?	3-301.11			
Is food protected from cross contamination by separating raw foods from RTE foods?	3-302.11			
Is food protected from cross contamination from equipment/utensils that are not cleaned/sanitized?	3-301.12 3-304.11			
Are pasteurized egg products used in recipes calling for raw eggs (e.g., Caesar salad, hollandaise sauce, etc.)?	3-302.13			
Are meat, fish, and non-pooled eggs cooked to $\geq 145^{\circ}\text{F}$ for 15 sec?	3-401.11			
Are pork, comminuted fish/meat, and pooled eggs cooked to $\geq 155^{\circ}\text{F}$ for 15 sec?	3-401.11			
Are poultry and stuffed fish/meat cooked to $\geq 165^{\circ}\text{F}$ for 15 sec?	3-401.11			
Are all foods prepared in the microwave cooked to $\geq 165^{\circ}\text{F}$?	3-401.12			
If raw/undercooked fish are served (e.g., sushi), are the fish properly frozen before serving?	3-402.11			
If undercooked or raw meat, fish, or eggs are served, are consumers advised by written means (e.g., brochures, menu advisories, or labels)?	3-603.11			
When reheated, are potentially hazardous foods (PHFs) heated within 2 hours to $\geq 165^{\circ}\text{F}$ for 15 sec?	3-403.11			
Are PHFs from a hot holding area cooled from 140°F to 70°F within 2 hours and from 70°F to 41°F within 4 additional hours?	3-501.14			
Are PHFs held at $\leq 41^{\circ}\text{F}$ or $\geq 140^{\circ}\text{F}$?	3-501.16			
If PHFs are held at temperatures between 41°F - 140°F , are they used/discarded within 4 hours?	3-501.19			
Are RTE, PHFs labeled with the consume-by date and used/discarded within 7 days?	3-501.17 3-501.18			

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Food (cont'd)				
Are contaminated foods discarded?	3-701.11			
For hospitals or child day care/development locations, are additional requirements met (i.e., pasteurized apple juice/eggs, no raw/undercooked foods)?	3-801.11			
Equipment, Utensils, and Linens				
Are food contact surfaces safe, clean, durable, smooth and easy to sanitize?	4-1 4-202.11 4-601.11 7-203.11			
When manually sanitizing with hot water, are utensils and equipment immersed in $\geq 171^{\circ}\text{F}$ water for ≥ 30 sec?	4-501.111 4-703.11			
When mechanically sanitizing with hot water, does the utensil/equipment surface temperature reach $\geq 160^{\circ}\text{F}$?	4-703.11			
When using chlorine to sanitize, are utensils and equipment immersed in 50ppm (at room temperature) chlorine solution for ≥ 10 sec?	4-703.11			
When using chlorine to sanitize food contact surfaces and equipment (cutting boards, food preparation tables) is the concentration 50ppm at room temperature?	4-501.114 4-703.11			
If used, are non-chlorine sanitizers used properly?	4-501.114 4-703.11 7-204.11			
Are food contact surfaces and utensils cleaned and sanitized between different types of raw animal foods and when changing from raw to RTE foods?	4-602.11 4-702.11			
Are food contact surfaces cleaned and sanitized at least every 4 hours when working with PHFs?	4-602.11			
Water, Plumbing, Waste, Physical Facilities				
Is only potable water used for all food-related functions and handwashing?	5-102.12			
Is the water system capacity large enough to meet water demands?	5-103.11			
Are appropriate air gaps present between the water supply inlet and flood level rim of sinks and other plumbing fixtures?	5-202.13			
Are backflow prevention devices installed between the sewage system and drains from equipment where food, ice or utensils are placed?	5-203.14 5-402.11			
Are handwashing sinks located in convenient locations (food prep, dispensing, warewashing and toilet rooms)?	5-203.11 5-204.11			
Are mop water and other liquid wastes disposed of properly (i.e. <u>not</u> in a sink designated for handwashing, food prep, or warewashing)?	6-501.15			
Is the presence of pests properly minimized?	6-501.111			
Poisonous or Toxic Materials				
Are original and working containers of cleaners, sanitizers and other chemicals clearly labeled?	7-101.11 7-102.11			
Are poisonous or toxic materials stored so they cannot contaminate food or food contact surfaces?	7-201.11 7-301.11			
Are cleaning/sanitizing chemicals or pesticides used in accordance with the manufacturer's recommendations?	7-202.12			
Are restricted use pesticides applied only by certified applicators?	7-202.12 7-206.11 7-206.13			
If used, are rodent bait stations covered and tamper resistant?	7-206.12			
Are medicines/first aid supplies stored for employee use properly labeled and located to prevent contamination of food, equipment, utensils, and linens?	7-207.11 7-207.12 7-208.11			

NOTE: This checklist is intended to be a tool only to assist food facility and Public Health personnel in identifying critical food safety violations during self inspections or formal inspections using the 1997 AF Food Code. Refer to the Code for details and complete sanitation standards.

Facility: _____ Person Completing Checklist: _____ Date: _____